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Housekeepers' Chat

Thursday, Dec. 19, 1929

NOT FOR PUBLICATION

Subject: "The Christmas Dinner." Menu and recipes from Bureau of Home Economics, U. S. D. A.

Bulletin available: "Aunt Sammy's Radio Recipes."

--ooOoo--

The most important event on the culinary calendar this month is the big dinner for December 25. Am I right? Then our first duty, as I see it, is to broadcast the Christmas dinner. The Menu Specialist planned this festive meal; the Recipe Lady tested the recipes, and it's up to you and me to do the cooking and the serving.

Today's Christmas dinner features a Roast Turkey with Chestnut Stuffing; tomorrow I shall give you another Christmas dinner, featuring a Roast Goose with Celery Stuffing. It seems to me that both these menus are as good as they can be -- I haven't been able to decide yet which one to choose. I'm still wavering between the Plum Pudding with Foamy Sauce in Menu Number I, and the Tutti-Fruitti Sauce with Frozen Custard in Menu Number II.

However, we'll concentrate on Menu Number I today. Everybody ready to write? Then let's go:

Christmas Dinner Menu

Tomato Juice Cocktail
Roast Turkey with Chestnut Stuffing
Brussels Sprouts
Casserole Jerusalem Artichokes, or Mashed Potatoes (sweet or white)
Cranberry Sauce
Celery and Olives
Plum Pudding with Foamy Sauce, or with Vanilla Ice Cream
Fruit and Nuts
Coffee

Does that sound all right to you? I'll read the menu once more, before I broadcast recipes: Tomato Juice Cocktail; Roast Turkey with Chestnut Stuffing; Brussels Sprouts; Casserole Jerusalem Artichokes, or Mashed Potatoes; Cranberry Sauce; Celery and Olives; Plum Pudding with Foamy Sauce or with Vanilla Ice Cream; Fruit and Nuts; and Coffee.

Now, just keep your pencils please. The first recipe is for the Tomato Juice Cocktail. When Aunt Elizabeth gets a taste of this, she'll want to know just how you made it. Seven ingredients, for Tomato Juice Cocktail:

1 quart canned tomatoes
2 stalks celery, chopped
1/2 green pepper, chopped
1 and 1/2 teaspoons salt
1 teaspoon onion pulp
1 teaspoon horseradish, and
2 tablespoons tomato catsup

Seven ingredients, for Tomato Juice Cocktail: (Repeat ingredients).

Boil the tomatoes, celery, pepper and salt, for about five minutes, and then rub through a sieve fine enough to keep back the seeds. To the tomato juice and pulp add the catsup, onion, and horseradish. Beat well, and put in a cold place to chill. Beat again before serving, pour into small glasses, and use as the first course at dinner.

Now, I'll give you complete directions for Roast Turkey with Chestnut Stuffing. The turkey crop is estimated to be 9 per cent larger this year than it was last, which is good news for the turkey-hungry.

If you are planning to serve a Roast Turkey with Chestnut Stuffing, you will want these 10 ingredients:

10 to 12 pound turkey
1 pound large chestnuts
1/2 cup butter, or 1/4 cup butter and 1/4 cup turkey fat
1/2 cup minced onion
1/4 cup chopped parsley
2 cups chopped celery and tops
6 cups fine dry bread crumbs
2 teaspoons salt
1/4 teaspoon pepper, and
1 teaspoon savory seasoning

Ten ingredients, for Roast Turkey with Chestnut Stuffing: (Please repeat).

Draw and singe the turkey. Remove the oil sac and pin feathers, cleanse thoroughly, and wipe dry.

Cook the chestnuts in boiling water to cover for 20 minutes, remove the shell and brown skin while hot, and chop into medium-sized pieces. Melt the butter in a skillet. Cook the onion, parsley, and celery for 2 or 3 minutes. Stir often. Combine the bread crumbs, chestnuts, salt, pepper, and savory seasoning. Add these to the celery mixture, and stir until thoroughly mixed and hot. Sprinkle the inside of the turkey with salt, and fill with the hot stuffing, but do not pack. If all the stuffing will not go in, bake until brown, in a greased baking dish, and serve with the turkey.

Fold the wings back on the neck. Tuck the legs into a band of skin and flesh below the tail, or tie them down. Sew the cut surfaces so that the dressing will not fall out or become moist when basted. After the turkey is stuffed and trussed, rub the surface with butter, sprinkle with salt, pepper, and flour, lay a piece of fat over the breastbone, put on a rack in roaster with a small quantity of water in the bottom, cover, and put in a hot oven (about 450° F.) for 45 minutes, or until the turkey is lightly browned. Reduce

the oven temperature to 375° F., continue the cooking for 2 or 2-1/2 hours longer, and turn the turkey first on one side and then on the other so that it browns well all over. If the turkey seems at all dry, baste occasionally with the drippings.

Test for "doneness" by piercing one of the thighs near the breast. If the juice does not show a red tinge, the turkey is done. Serve on a large hot platter, and garnish with parsley or celery tops. Make gravy from the giblets and drippings.

I'll read these directions again, just to make sure you have them straight: (Please repeat directions).

Our dessert for this Christmas dinner is:Plum Pudding, with Foamy Sauce or with Vanilla Ice Cream. Did you ever serve a Foamy Sauce on a Plum Pudding? It is a delicious combination. For the Foamy Sauce, you will need seven ingredients:

1/4 cup butter
1/2 cup granulated sugar
1/8 teaspoon salt
2 tablespoons boiling water
2 eggs
1/2 teaspoon vanilla, and
1 tablespoon lemon juice

Seven ingredients, for Foamy Sauce: (Please repeat ingredients).

Cream the butter. Add the sugar, salt, boiling water, and the well-beaten egg yolks. Cook over steam, and stir constantly until thickened. Fold into this the well-beaten whites of the eggs and the vanilla and lemon juice. Serve at once.

Let's check the Christmas dinner again, to make sure nothing is left out: Tomato Juice Cocktail; Roast Turkey with Chestnut Stuffing; Brussels Sprouts; Casserole Jerusalem Artichokes, or Mashed Potatoes; Cranberry Sauce; Celery and Olives; Plum Pudding with Foamy Sauce or with Vanilla Ice Cream; Fruit and Nuts; and Coffee.

Now my duty is done, and I hope you have grand success with your Christmas dinner.

Tomorrow: "Christmas Dinner with Roast Goose and Celery Stuffing."

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